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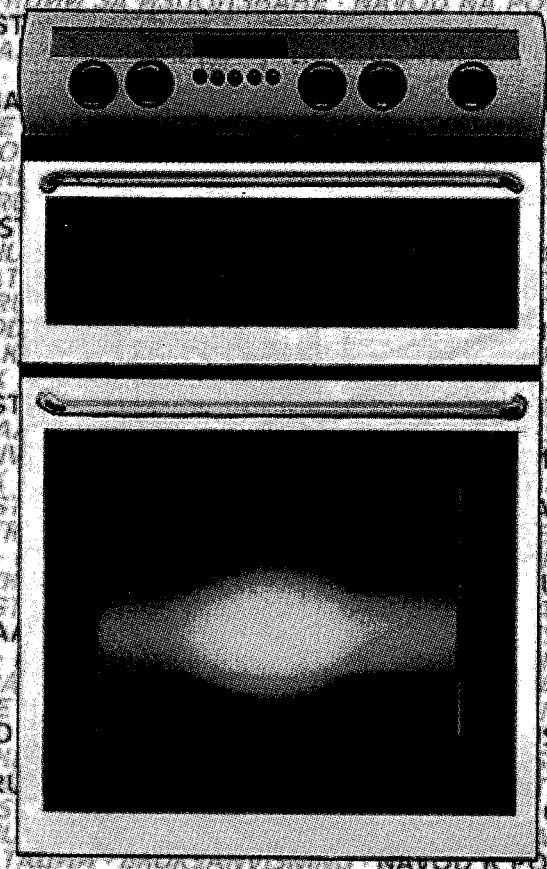


Whirlpool
Home Appliances

QUICK USE GUIDE

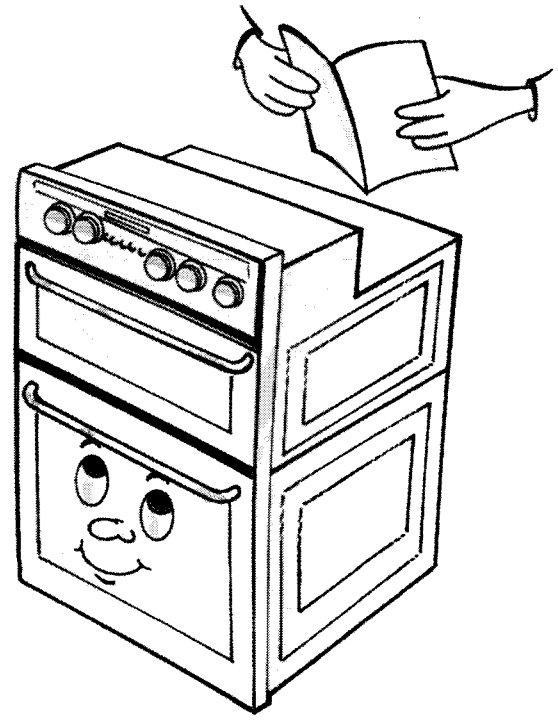
PRIOR TO FIRST USE:

1. Remove any cardboard protection from the oven cavities and all the accessories.
2. Heat the oven at 200°C for one hour approx. to eliminate the odours and smokes of the protective greases.

EVERY DAY USE:

1. Place the food in the top or bottom oven, dependent on need.
2. Select the function (see page 7).
3. Select the temperature (see page 7).

To get full satisfaction of your appliance, please read carefully your instruction manual



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BUILDING-IN

B) Between two side panels each fixed to the side of a cabinet unit without the aid of a support shelf. In this case only the two lower support brackets will be necessary (fig.3).

Note: In both the above cases you must measure 717 mm from the underside of the worktop and mark the correct position of the lower support brackets before fixing them to the sides. With reference to (fig.2) ensure side support brackets are positioned 40 mm from the front of the cabinet door exterior surface, as illustrated, before securing them to the cabinet sides.
If necessary, this product can be installed in a housing unit. The housing unit will not be a standard one but will have to be of a size to accept the full height of the oven – minimum height 717 mm.
This housing unit will need to fulfill the ventilation requirements.

IMPORTANT
Ventilation requirements

Ventilation forms a very important part of the installation of this appliance.

The ventilation requirements are shown on page 16 of this booket and must be adhered to. Failureto do this may adversely affect the operation of the appliance.

ELECTRICAL REQUIREMENTS

Warning:This appliance must be earthed.

Electrical installation must comply with all relevant local and national regulations. Make sure that the voltage supply is the same as the ratings given on the data plate positioned on the lower part of the front of the oven.

This appliance must be connected to an a.c. single phase 230V, 50Hz electricity supply.

The total rated load is 3.1 kW.

The appliance must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3mm.
Attention: The maximum absorbed power of this appliance is 13,5 A .Connect the appliance to the mains accordingly.

OVEN COMPLIANCE WITH REGULATIONS

Declaration of conformity CE

- This appliance has been constructed and distributed in compliance with:
  the safety requirements of Directive 73/23/EEC regarding "Low Voltages".
  The requirements of Directive 89/336/EEC regarding"Electromagnetic compatibility".

This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

INSTALLATION

General hints

- This appliance must be installed by a competent electrician, with all electrical and installation requirements prescribed by local regulations and manufacturer instructions.
- The furniture in contact with the oven must be heat- resistant (85°C).
- If plastic laminates or cement are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result.
- Remove any packaging material from inside the oven.
- **Leave the oven to stand on its polystyrene packaging base to avoid damaging the oven bottom.**

BUILDING-IN

- **Do not lift the oven by the door handle.**
- The oven has been designed to be located under a worktop surface.
- The oven and housing dimensions are illustrated in the figure hereunder.

Fig.2

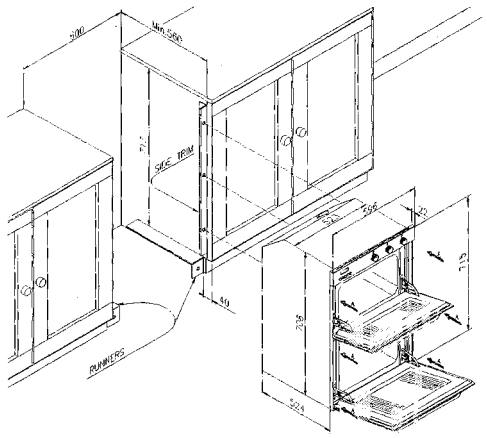
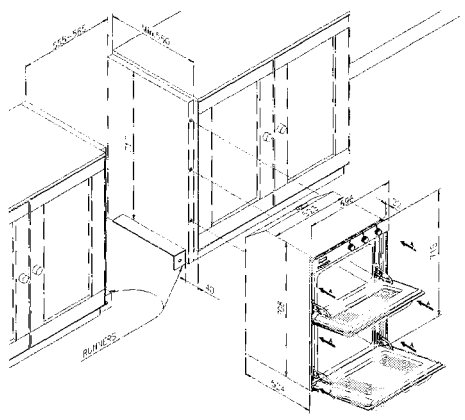
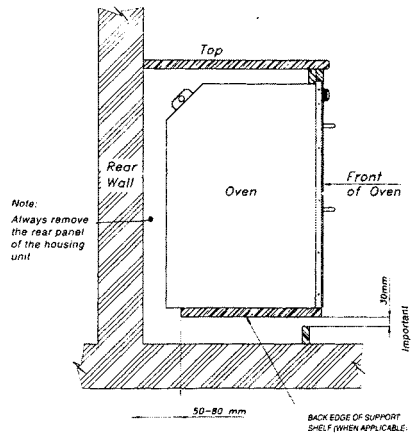


Fig.3

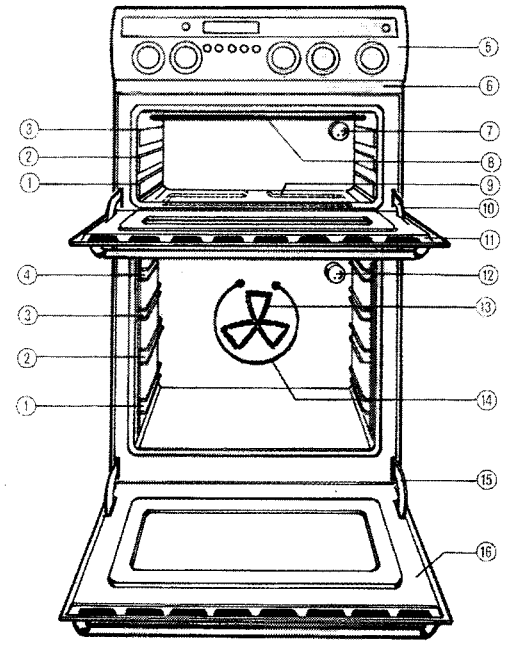




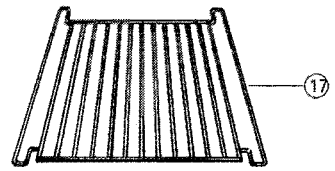
- To ensure a correct ventilation, respect the ventilation gaps shown in above figure.
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- Two systems can be used to fit your appliance to a chosen furniture layout:

A) Between two side panels of two distinct cabinet units without the aid of a support shelf, by fitting four support steel brackets provided with the product. (fig. 2)

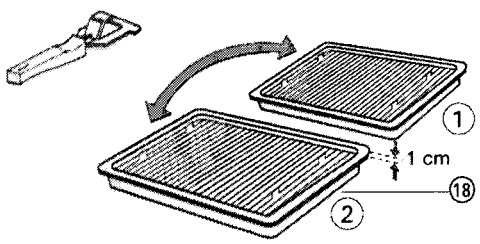
THE OVEN AND ITS ACCESSORIES



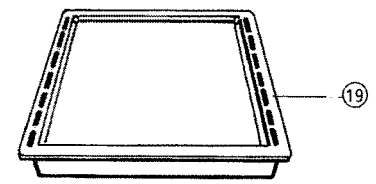
1-2-3. Top oven runner positions
1-2-3-4. Bottom oven runner positions
5. Panel
6. Ventilation opening
7. Top oven interior light
8. Top oven grill heating element
9.Top oven lower heating element (not visibile)
10. Top oven door hinges
11. Top oven door
12. Bottom oven interior light
13. Ventilator
14. Circular heating element
15. Bottom oven door hinges
16. Bottom cool oven door



17. Wire shelf: to be used as a support for casseroles, cake tins, and any other cooking utensil.

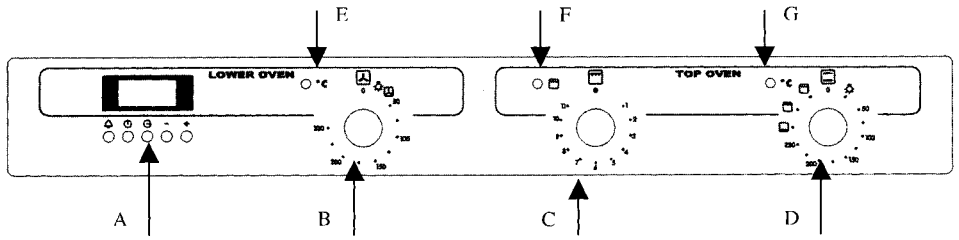


18. Grill pan set



19. Fat pan to be used as cooking utensil (i.e. for meats, chickens, fish with or without vegetables). It can be positioned under the wiring shelf when cooking meat to collect juices. You can pour some water in the fat pan to reduce smoke and grease spatters.

THE PANEL



A. PROGRAMMER (for bottom oven only)
B. BOTTOM OVEN FUNCTION SELECTOR
C. TOP OVEN GRILL CONTROL KNOB
D. TOP OVEN FUNCTIONS SELECTOR
E. BOTTOM OVEN TEMPERATURE LAMP
F. TOP OVEN GRILL CONTROL LAMP
G. TOP OVEN TEMPERATURE LAMP

BEFORE USING THE OVEN

1. Packaging (plastic bags, polystyrene parts, etc.) must be stored out of the reach of children as they are potentially dangerous.

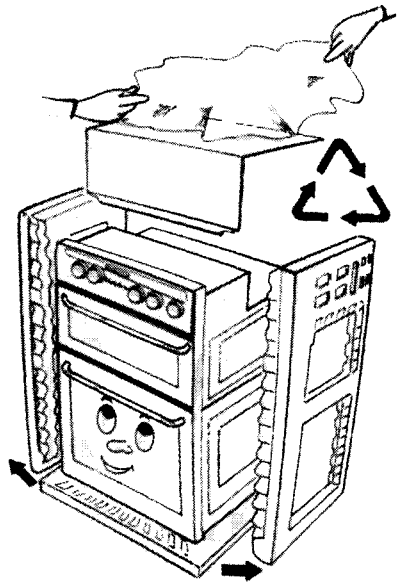
2. The package is recyclable and is marked with the recycling symbol ♺ .

3. Check that the oven is not damaged and that the door closes tightly.

4. Please ensure that the installation and the electrical connections have been carried out by a qualified technician, following the manufacturer's instructions and in compliance with local safety regulations.

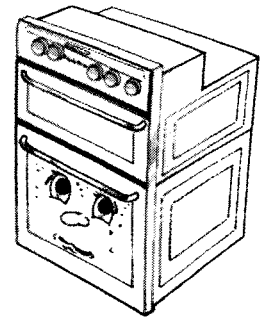
5. Take out all the accessories in your oven, and start your appliance at the temperature of 200°C for one hour in order to eliminate bad smell and fumes, caused by the insulation and coating protection grease of the heating elements.

We suggest you to open your windows during this operation.



TROUBLE-SHOOTING GUIDE

1. **The oven does not heat:**
Check:



- Has the selector knob been set on the required function?
- Has a temperature been selected?
- Is there a power failure?

2. The interior light does not switch on:
Check:

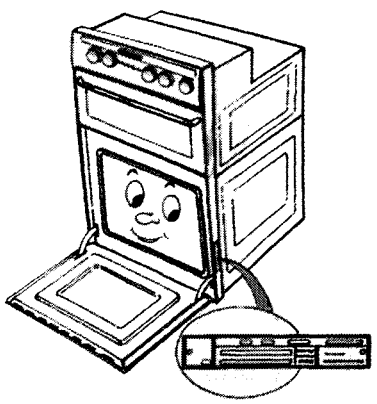
- Is there is a power failure?
- Is the bulb faulty? If so, replace it.

AFTER-SALES SERVICE

Before calling for Service:

- Check the above trouble-shooting guide carefully to see if you can correct the fault yourself.
- Re-start oven to check if it is operating properly.
- If both attempts fail, please call for After-Sales Service.

Describe the fault and give the model N° indicated on the right side, inside the oven and Service N° of your appliance, your address and Phone N°.



HOW TO REMOVE THE OVEN DOOR (for cleaning purposes)

IMPORTANT: Do not immerse the doors in water.
Clean the enamelled interior surface and the glass using a damp cloth and proprietary mild cream cleaner, rinse, then dry carefully using a soft cloth. If necessary the inner door glass can be removed by unscrewing the two lateral fixing screws (fig.1) Make sure that the glass is dried thoroughly before re-fitting. **Do not overtighten screws.**

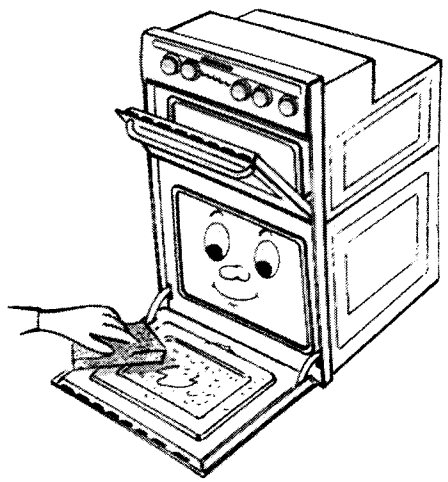


Fig.1

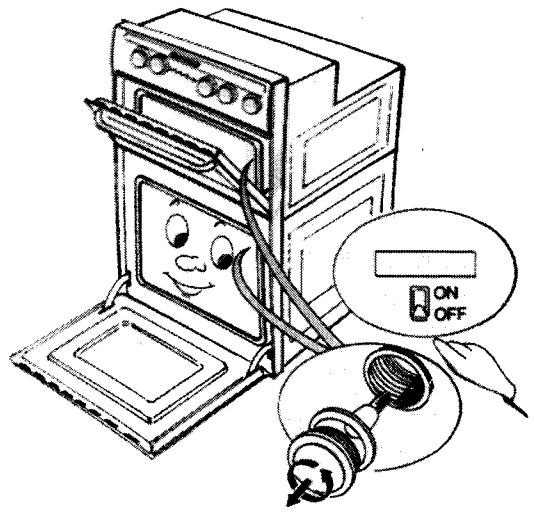
REMOVING THE SHELF SUPPORTS

The shelf supports can be removed from the oven, either clean by hand or in a dishwasher.

HOW TO REPLACE THE OVEN LAMPS

1. **Warning: Disconnect the appliance from the power supply.**
2. Unscrew the lamp cover.
3. Replace the bulb.
4. Remount the lamp cover.
5. Switch on electricity.

Note:
Use only a replacement bulb of 25 Watts 230V, available from our After-Sales Service.



PRECAUTIONS AND GENERAL SUGGESTIONS

l. Warning:
Before any maintenance operation, disconnect the electricity leading to the oven at the main power supply.
Failure to do so could result in electrical shock or personal injury.

2.Do not lift the oven by the door handle.

3.During the operation and immediately after use, some oven parts (i.e. oven door glass) are hot. Avoid touching them.

4. Attention:
Accessible parts may be hot when the grill is in use. Keep young children away from the oven.

5. Use protective oven gloves to remove hot dishes or removing pans/trays.

6.Do not keep any inflammable items in the oven. If the appliance is inadvertently switched on, they could catch fire.

7.Make sure that electric cables do not get trapped in the hot oven doors.

8.The Manufacturer cannot be held responsible for injuries to persons or properties derived from improper, wrong or unreasonable use of the oven.

9.The appliance is built with re-usable material.
When scrapping follow the local environmental-protecting regulations.
Render the oven inoperative. Cut the power cable off.

10. Do not cover the oven bottom with aluminium foil.

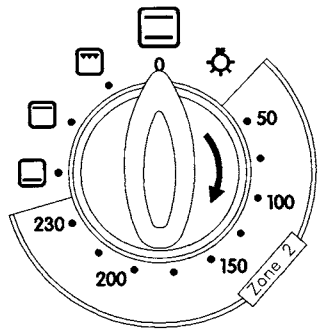
11. Never stand or sit on the oven open door.
Never hang any weight at the handle of the oven open door.

HOW TO USE THE TOP OVEN FUNCTIONS

OVEN LIGHT

The oven light can be useful when cleaning the oven.

HOW TO OPERATE
Turn the selector knob **D** to symbol .



HOW TO USE THE TOP OVEN FUNCTIONS

STATIC FUNCTION - BOTTOM HEAT ONLY

This function is useful to complete cooking of filled cakes, or when it is necessary to dry the lower surface of food. Use it the last 10-15 minutes of cooking.

HOW TO OPERATE

1. Turn selector knob **D** to symbol .
The oven light switches on
Whenever the temperature selected has been attained, the lamp will switch off.

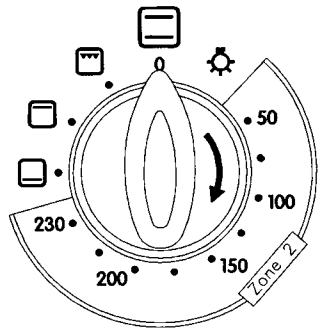
At the end of cooking

2. Turn the selector knob **D** anti-clockwise to Position 0 .

STATIC FUNCTION - TOP AND BOTTOM HEATING

This function is ideally suited for baking cakes, meat, roasts, fish, bread, and pizza.
Note: only one runner can be used.

- We suggest you to pre-heat the oven (heat radiates from top and bottom elements).



HOW TO OPERATE

1. Turn the selector knob **D** to zone 2, selecting the desired cooking temperature within the given 50° C to 230° C.
The thermostat lamp switches on.
The oven light switches on.
Whenever the temperature selected has been attained, the lamp will switch off.

At the end of cooking

2. Turn the selector knob **D** anti-clockwise to position 0 .

FOOD	PREHEATING	RUNNER (starting from bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Chicken	yes	1	200	55-65
Steak and kidney pie	yes	1	180	110-120
Victoria Sandwich cake	yes	2	180	25-35
Semi-rich fruit cake	yes	2	140	170-200

N.B.: Cooking times are indicative.

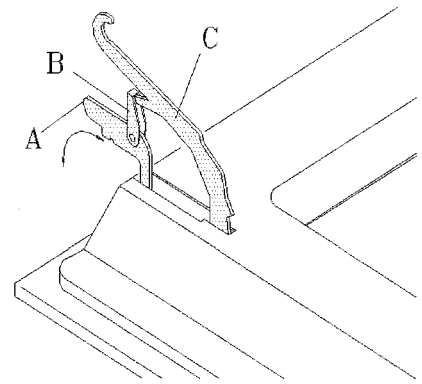
HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES

Important: Before undertaking any maintenance disconnect the oven from the mains electricity supply.

- After each use, let the oven cool down, and clean it to avoid that any incrustation is repeatedly heated.
- Do not use abrasives. If food soil is hard to remove, use oven cleaners following the instructions on the package.
- Clean the exterior with a sponge dampened in lukewarm water. **Do not use abrasives.**
- Clean the oven door glass and the lamp cover glass with a dishwashing liquid.
- Wash accessories in the dishwasher or manually using an oven cleaning produce.
- When using the oven for a long time, there might be some condensation on the inside door and on the gasket. Please wipe it.
- **The oven cavity should not be hot to touch so as to avoid risk of burns.**

HOW TO REMOVE THE OVEN DOOR (for cleaning purposes)

1. Open oven door.
2. The hinges "A" are fitted with two mobile U-bolts "B" which block the door when it is completely open if they are hooked ontosections "C" of the hinges. After this has been done, the door must be lifted up and taken out.
When carrying out this operation, hold the sides of the oven door beside the hinges.
3. To refit door first slide the hinges into the grooves.
4. Lastly before closing the door **do not forget to detach the two mobile U-bolts "B"** which were used to hook the two hinges.



HOW TO USE THE PROGRAMMER (FOR BOTTOM OVEN ONLY)

SEMI – AUTOMATIC OPERATION WITH COOKING END TIME

1. Turn oven on and set to desired temperature.
2. Press cooking end time button and set required end time with the + button, i.e. actual time 14.00 you require 30 minutes cooking, enter 14.30. The 'A' and cooking pot symbols will illuminate. The oven will turn off when the time of day equals cooking end time. The acoustic signal sounds and 'A' symbol blinks. To cancel alarm, press duration and end time buttons simultaneously. The oven will then resume manual operation.

FULLY AUTOMATIC OPERATION

1. Turn oven on and set to desired temperature.
2. Press cooking duration button and set required duration with the +/- buttons, i.e. for 30 minutes cooking required, enter 30 minutes. The 'A' symbol appears.
3. Select cooking end time function. The earliest possible end time is displayed. Set the required end time with the + button, i.e. to finish cooking at 14.00 enter 14.00. The oven will now be off. The oven will turn itself on again when the time reaches the pre-set time (cook duartion) before the end time selected, i.e. end time selected 14.00, duration 30 minutes. Start cooking time will be 13.30. After the automatic programme has ended, the symbol 'A' blinks and the acoustic signal is heard. To cancel alarm press duration and end time buttons simultaneously.
   The oven will then resume manual operation.

MINUTE MINDER

Press minute minder button and set required time with +/- button.
As set time elapses the bell symbol is illuminated. After the time sethas elapsed the acoustic signal sounds. To turn alarm off press timer button once. The minute minder does not control any oven function.

ACOUSTIC SIGNAL

The acoustic signal sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minutes. Once you have set the clock on the time of day (with all the other function cancelled).
You can set the level of your acoustic signal by pressing the – button.
Three levels are available (low- medium – high).

SETTING ERROR

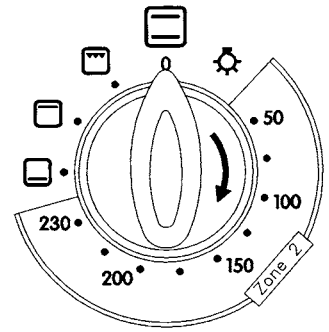
This will be indicated by the acoustic signal and by the flashing auto symbol. The faulty setting can be corrected by resetting either cook time or end time or by cancelling the programme.

CANCELLING A PROGRAMME

To cancel a programme press duration and end buttons simultaneously. This will select the manual function. Every programme will be automatically cancelled, once it has come to an end.

HOW TO USE THE TOP OVEN FUNCTIONS

GRILL FUNCTION



This function is ideally suited to grill **small pieces of meat** (steaks, sausages, wurstels) and to brown bread.

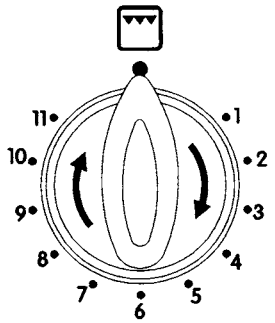
HOW TO OPERATE

Note: During cooking, the door must remain open.

1. Place meat on the pan set, and position it on the grid inside the oven.
2. Turn the selector knob **D** to symbol .
   The oven light switches on.
3. Turn the regulator knob **C** clockwise between the position from 1 to 11.
   The thermostat pilot lamp switches on.
   Whenever the correct setting has been achieved, the lamp will switch off.

At the end of cooking

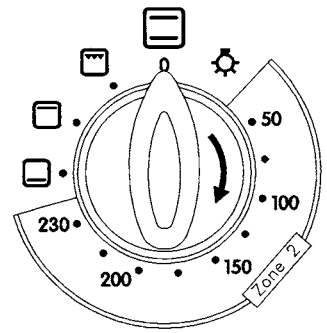
6. Turn the selector knob **D** anti-clockwise to position 0.
7. Turn the regulator knob **C** anti-clockwise to position ●.



FOOD	PREHEATING	GRILL POWER LEVEL	COOKING TIME (mins approx.)
Toasts	yes	HI	1-3
Pork chops	yes	HI	30-35
Spits	yes	HI	35-40
Bacon rasher	yes	HI	15-20
Sausages	yes	HI	25-35

N.B.: Cooking times are indicative.

STATIC FUNCTION - TOP HEAT ONLY



This function is particularly suited for delicate food, for browning and keeping dishes warm **AFTER** cooking time.

HOW TO OPERATE

(1). Turn selector knob **D** to symbol .
The oven ligbt switches on.

At the end of cooking

2. Turn the selector knob anti-clockwise to position 0.

OVEN LIGHT

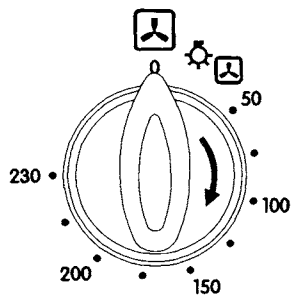
The oven light cannot be useful when cleaning the oven.

FORCED AIR FUNCTION

This function is ideally suited to cook at the same time on different levels the same or different types of food, such as roast and fish without flavour contamination. When cooking on different runners, you have to cook foods that require approx. the same temperature.

HOW TO OPERATE

1. Turn selector knob **B** and select the desired temperature between 50° C – 230° C.
   The oven light switches on.
   Whenever the temperature selected has been attained, the lamp will switch off.



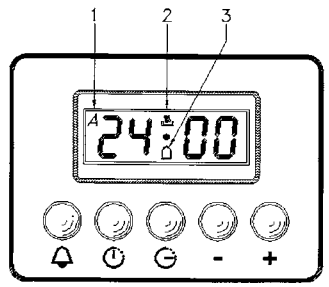
At the end of cooking

2. Remove the baking tray that is first ready and continue cooking the other baking tray.
3. Turn selector knob **B** anti-clockwise to position **0**.

FOOD	PREHEATING	RUNNER (starting from bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Apple plate	no	2	180	35-45
Small cakes	no	1+3	175	35-40
Scones	yes	1+3	200	10-15
Roastbeef+	no	1	190	60-70
potatoes+				
fruit pie		3		35-40
Yorkshire pudding (12 buns)	no	2	200	25-30

N.B.: Cooking times are indicative.

WARNING: THE FAN MOTOR STILL WORKS FOR A FEW MINUTES AFTER THE OVEN IS SWITCHED OFF TO ALLOW AN OPTIMAL COOLING OF THE APPLIANCE



- Timer
- Cooking time with automatic function
- End of cooking time
- Move back numbers in all programmes
- Move ahead numbers in all programmes
- 1 Automatic programme
- 2 Duration and manual mode
- 3 Minute minder

HOW TO USE THE PROGRAMMER (FOR BOTTOM OVEN ONLY)

HOW TO SET THE REAL TIME

1. After the electrical connection of the oven or a power failure, the time required can be set with the +/- buttons.

2. The counting-up and counting-down speed increases when the buttons are held down.
   If a function button is just briefly touched and released, the selected function is displayed for 5 seconds.
   Within this time, setting may be commenced (one – hand setting). Five seconds after, releasing the function button or after setting is completed, the display reverts to time of day.
   When a programme has been set, it automatically starts immediately.
   Selection of a function is accompanied by an acoustic signal.

3. Select the time of day function by pressing duration and end time button simultaneously and set the time of day with +/- buttons. Any programme which has been set is cancelled.

SEMI – AUTOMATIC OPERATION WITH COOKING DURATION

1. Turn oven on and set to desired temperature.

2. Press cooking duration button and set required duration with the + button,i.e. for 30 minutes duration required enter 30 minutes. 'A' and cooking pot symbols will appear. At the end of the selected cook time duration the oven will turn off. The acoustic signal sounds. The 'A' symbol blinks.
   To cancel alarm, press duration and end time buttons simultaneously. The oven will then resume manual operation.